

REGISTRATION FORM:

Pre-registration is due by April 3rd

Full name

Company or organization

City State Zip code

Daytime telephone number (area code)

Fax number (area code) Email address
(For confirmation)

Email:

NOTE: Please include a registration form for each participant. Once we have received registration and payment, confirmation and directions to the workshop will be provided.

**Thank you for the generous support
of the sponsors of this program**



Additional sponsors to be identified at the event and as the event draws closer.

This program is sponsored by:
Penn State University
Cornell Cooperative Extension Tompkins County
New York Farm Bureau



College of
Agricultural
Sciences

3/8/2012
version

**Understanding and Implementing
HACCP: Hazard Analysis Critical
Control Point Programs for Small
Meat and Poultry Processors**

A Two Day Training

Tues. & Wed. April 10 & 11, 2012

9:00-5:00 on Day 1

8:30-4:30 on Day 2

Held in Ithaca, NY

At Cornell Cooperative Extension-Tompkins
County, 615 Willow Ave.
& Morrison Hall, Cornell

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HACCP Certification Schedule

Day 1, April 10th, 8:30 AM -5:00 PM

Introduction

- 8:30 Introduction to HACCP
- 9:00 Prerequisites to HACCP
- 9:30 Sanitation and SSOPs
- 10:00 BREAK

HACCP Preliminary Steps

- 10:15 Biological Hazards
- 11:00 Chemical Hazards
- 11:15 Physical Hazards
- 11:30 Initial Tasks in Developing a HACCP Plan
- 12:00 LUNCH (Provided)
- 12:45 Break-out Session #1

HACCP Principles 1 & 2

- 2:00 Hazard Analysis
- 2:15 Critical Control Points
- 2:30 BREAK
- 2:45 Break-out Session #2
- 5:00 Adjourn

Day 2, April 11th, 8:30 AM -3:30 PM

HACCP Principles 3, 4, 5:

- 8:30 Critical Limits
- 9:00 Monitoring
- 9:30 Corrective Actions
- 10:00 Breakout Session #3
- 10:30 BREAK

HACCP Principles 6 & 7: Record Keeping and Verification Procedures

- 11:30 Verification and Validation
- 12:00 LUNCH (Provided)
- 12:30 Record Keeping
- 1:15 Breakout Session #4
- 2:00 Organizing and Managing HACCP
- 2:15 HACCP and the Regulatory Agencies
- 2:30 Break w/ Questions and Answers
- 2:45 Exam
- 3:15 Final Exam Discussion & Evaluation
- 3:30 Adjourn

WORKSHOP FACULTY:

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Note: We reserves the right to cancel a program due to low enrollment or other unforeseen circumstances. If the program is canceled, registration fees will be refunded but Farm Bureau cannot be held responsible for other expenses.

Note: The registration fee is \$250 per person. Meals included. Additional persons from a plant will be charged \$200 (\$50 discount) but only one textbook will be provided.

Checks with payment in full must accompany your registration form. Mail checks and completed registration forms to:

New York Farm Bureau
Attn: Kelly Young
PO Box 5330
Albany, NY 12205

For more information about the program, contact:

Catherine Cutter, Ph.D.
Food Safety extension Specialist
Department of Food Science
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Note: This program is accredited by the International HACCP Alliance and American Meat Science Association. This program also meets the requirements set forth by the Pennsylvania Department of Agriculture for Food Safety Certification

HOTEL INFORMATION

A block of discounted rooms are available at the Best Western University Inn, 607-272-6100. Mention "Cornell Cooperative Extension" to get the \$99.00/night rate. There will be a free shuttle from the hotel to the training on the morning of April 11th.